INSTRUCTIONS AND GUIDE TO THE USE, INSTALLATION AND MAINTENANCE OF FITTED ELECTRIC COOKING HOBS WITH SEPARATE CONTROLS

Dear customer,

Thank you for choosing one of our products.
We're certain that this new, modern, functional and practical unit, built with the finest quality materials, will meet your requirements in every possible way.
The manufacturer reserves the right to make any changes to its products deemed necessary or useful, including changes that are in the user's interest, without affecting their basic operating and safety characteristics. The manufacturer will not be held liable for any possible printing or typing errors in this handbook. N.B.: the appearance of the illustrations is purely indicative.

The equipment has been designed and constructed in accordance with European Standards EN 60 335-1 and EN 60 335-2-6 plus relevant amendments.

The equipment conforms to the specifications of the following European Directives:
CEE 73/23 + 93/68 regarding electrical safety (BT).
CEE 89/336 +92/31 + 93/68 regarding electromagnetic compatibility (EMC).

COD. 01083SM (01083UK) - 30.07.2001

CONTENTS

1. IMPORTANT NOTES AND RULES FOR USE pag. 3

2. DESCRIPTION OF UNIT
A. Hobs with cast iron hotplates pag. 4
B. Description of controls pag. 4

3. INSTRUCTIONS FOR INSTALLER
A. Technical information pag. 5
B. Warnings pag. 5
C. Fitting pag. 6
D. Electrical connection pag. 6
E. Maintenance pag. 7

4. USER INSTRUCTIONS
A. How to use the hob pag. 8
B. How to save power pag. 8
C. Safety notes pag. 8
E. Cleaning and maintenance pag. 9

5. WHAT TO DO IF SOMETHING DOESN'T WORK pag. 10

6. TECHNICAL SPECIFICATIONS pag. 11

7. TECHNICAL ASSISTANCE AND SPARE PARTS pag. 12

1. IMPORTANT NOTES AND RULES FOR USE

Although this new unit is easy to use, before installing and operating it, it is important to read this handbook carefully, as it gives information on safety in installation, use and maintenance. Keep the handbook in a good state for future reference.

- ***The installation and maintenance tasks listed in this section must be performed exclusively by qualified personnel in compliance with the provisions in force.***
- ***The unit should be used solely for its intended function, this being domestic cooking. All other uses are to be considered improper and therefore dangerous.***
- ***The manufacturer cannot be held liable for any damage to objects or injury to persons resulting from the incorrect installation or maintenance or improper use of the unit.***
- ***After removing the external pack and internal packaging on the mobile parts, check that the unit is complete. If you have any doubts, do not use the unit and consult qualified personnel.***
- ***Keep all packaging material (cardboard, bags, polystyrene foam, staples...) out of the reach of children, as it is a potential source of danger.***
- ***To help safeguard the environment, all packaging materials used are ecological and recyclable.***
- ***The electrical safety of this unit is assured only when it is properly connected to a circuit with an efficient ground connection, as stated in electrical safety rules. The manufacturer will accept no liability if these rules are not observed. If you have any doubts, ask a qualified electrician to check the circuit thoroughly.***
- ***Before connecting up the unit, make sure the specifications on the plate correspond to those of the electricity mains circuit (see page 11 "TECHNICAL SPECIFICATIONS").***

A number of basic rules must be observed when using any electrical equipment:

- ***Do not touch the equipment with wet or damp hands.***
- ***Do not use the equipment with bare feet.***
- ***Do not unplug the power supply cable from the mains socket by pulling on the cable.***
- ***Do not expose the equipment to atmospheric agents (rain, sun...).***
- ***Do not allow the equipment to be used by children or incapable persons unless under supervision.***
- ***The cooking zones or hotplates become red hot during use; do not leave the unit unattended and keep children away from it.***
- ***If the electrical socket used is near the unit, make sure the cables are not touching or near the hot parts of the equipment.***
- ***Make sure all the controls are back in the "0" off position after using the equipment.***
- ***Disconnect the unit from the electricity mains before any cleaning or maintenance work.***
- ***If the unit breaks down and/or is not working properly, switch it off, disconnect it from the electricity mains and do not tamper with it. All repairs and settings must be done extremely carefully by qualified personnel. For this reason, we advise you to contact your nearest Assistance Centre, explaining the problem and giving the details of the model in your possession.***

If a unit is out of service or no longer used, all parts that may be a source of danger to children when they play, such as the power supply cable, must be removed. If not, take the unit to a materials disposal centre, finding out the address from your local council.

2. DESCRIPTION OF UNIT

A. HOBS WITH CAST IRON HOTPLATES (Fig. 1)

1 Normal hotplate	Ø 145 mm	- 1000 W
2 Rapid hotplate	Ø 180 mm	- 2000 W
3 Normal hotplate	Ø 180 mm	- 1500 W
4 Rapid hotplate	Ø 145 mm	- 1500 W

B. DESCRIPTION OF CONTROLS

(P) POWER CONTROL KNOB FOR MONO COOKING ZONE HEATING ELEMENTS (Fig. 2) *

Turn the knob clockwise. The following symbols are marked underneath the knob:

0 = radiant heating element off

from 2 to 12 = from minimum to maximum power

**** N.B.: Fitted hobs with separate controls will only work if installed with the fitted oven, as the radiant heating element control knobs are situated on the oven control panel.***

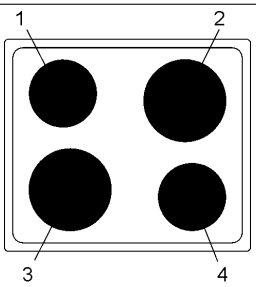

FIG. 1

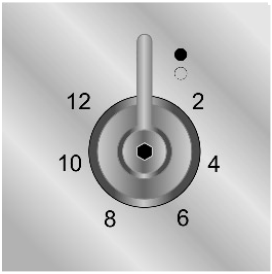

FIG. 2

3. INSTRUCTIONS FOR THE INSTALLER

A. TECHNICAL INFORMATION

The installation and maintenance tasks listed in this section must be performed exclusively by qualified personnel in compliance with the provisions in force.
The manufacturer cannot be held liable for any damage to objects or injury to persons resulting from the incorrect installation of the unit.

After removing the external pack and internal packaging on the mobile parts, check that the unit is complete. If you have any doubts, do not use the unit and contact your nearest Assistance Centre.
The stainless steel parts are already fitted on the unit, protected with plastic film. This protective film must absolutely be removed before using the unit.
To remove the film, you are advised to pierce it with a blade or sharp point at the edges.

Keep all packaging material (cardboard, bags, polystyrene foam, staples...) out of the reach of children, as it is a potential source of danger.
To help safeguard the environment, all packaging materials used are ecological and recyclable: the wood is not chemically treated, the boxes are 80% to 100% recycled paper, the bags are polythene (PE), the straps polypropylene (PP) and the fillers are CFC–free polystyrene foam (PS). With treatment and recycling, the raw materials can be re-used and volumes of waste reduced. Take the packaging materials back to the dealer where you bought the unit so that they can be reused. If not, take the unit to a materials disposal centre, finding out the address from your local council.

B. WARNINGS

- ***Note that the adhesive used to stick the laminate to the cabinet must be able to resist temperatures of at least 90°C, otherwise the lining may come unstuck.***
- ***Note for the installer: the equipment is type X and the side walls, if any, must not be higher than the hob. Also, the rear wall and surfaces around the hob must be able to withstand an excess temperature of 75 K.***

3. INSTRUCTIONS FOR THE INSTALLER

C. FITTING

According to the type of hob, a hole must be cut in the top of the modular cabinet for fitting, as shown in fig. 3 for ceramic hobs or fig. 4 for hobs with cast iron hotplates.

The hob has a special gasket to stop fluids leaking into the cabinet. To fit the gasket properly, keep strictly to the following instructions:

- Screw the fasteners into their housings in the fitting hole with screws “G” (see fig. 6).
- Turn the hob upside down, peel the backing off the gasket strips, making sure the transparent protective film stays attached to the gasket. Position the gasket “E” (fig. 7) correctly under the edge of the hob, so that the outer edge of the gasket mates perfectly with the outer edge of the hob. The ends of the strips must come together without overlapping.
- Make sure the gasket sticks uniformly and firmly to the hob by pressing it down with your fingers.
- Peel off the strip of protective paper from the gasket, position the hob in the hole made in the cabinet and secure it with screws “F” (see fig. 8).

D. ELECTRICAL CONNECTION

In order to work, the unit must be connected to the corresponding oven, as shown in the table below. Read section "C. Fitting the oven” in the fitted oven instructions handbook.

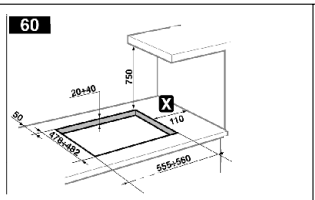

FIG. 3

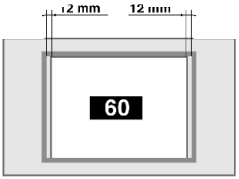

FIG. 4

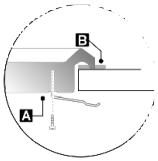

FIG. 5

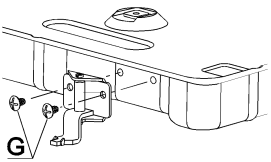

FIG. 6

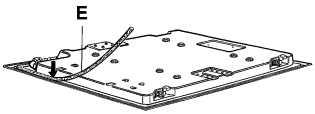

FIG. 7

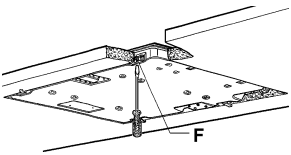

FIG. 8

3. INSTRUCTIONS FOR THE INSTALLER

UNITS INTER-FITTING DIAGRAM

1.1 Hob-oven connection

Once installed, the combined hob must be connected to the oven. Position the oven in its recess, leaving enough space to perform the following operations:

- Connect the hob ground cable (yellow-green) to the ground terminal “A” on the oven (see illustration 9);
- Plug the hob connectors into their corresponding sockets on the oven upper casing. The colouring and symbols on the connectors must match those on the oven sockets;
- If the hob has a connector for the residual heat indicator, this must be plugged into the remaining free socket on the right.

The recess for the oven in the cabinet can now be completed, making sure that the power supply cable is suitably positioned and does not come into contact with any hot parts.

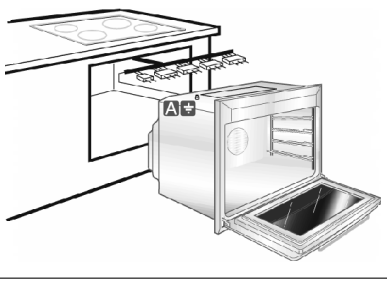

FIG. 9

E. MAINTENANCE

Disconnect the unit from the mains power supply before carrying out any maintenance work.

CHANGING COMPONENTS

To change any of the components housed in the hob, proceed as follows:

- Partially withdraw the oven from its housing (see instructions handbook, Instructions for installer - Part 3 section "C. FITTING").
- Unplug the connectors that connect the hob to the oven (see oven instructions, as above).
- Unscrew the screws “F” (fig. 8) on the fasteners that secure the hob to the cabinet
- Remove the hob from the cabinet, turn it over and unscrew the screws on the hob base panel.

On completing these operations, proceed with changing the parts.

Go through the above steps in reverse order to reassemble the hob.

4. USER INSTRUCTIONS

A. HOW TO USE THE HOB

The hob has four cast iron hotplates of different power and dimensions for all types of cooking.
Each knob on the oven control panel has a diagram printed above it showing which cooking zone or hotplate (fig. 10) the knob controls.

Switching on the electric hotplates

The hob has two kinds of electric hotplate: normal and rapid. The rapid hotplate is marked with a red circle. Both hotplates are controlled by 12-position power control knobs (O) (fig. 2).
To switch the hotplates on, turn the knob to the desired position.
A green warning light on the fitted oven control panel lights up when one or more hotplates are on.
When a hotplate is switched on for the first time, or after a long period of disuse, the power control knob must be left on position n°1 for 30 minutes to eliminate any moisture absorbed by the isolating material.

B. HOW TO SAVE POWER

To get the best possible output with the lowest electrical power input, remember the points listed below:
- Switch the power on only when the saucepan is already in position on the cooking zone or hotplate.
- Dry the bottom of the saucepan before placing it on the cooking zone or hotplate.
- Do not use saucepans of a smaller diameter than the cooking zone or hotplate. When you buy a saucepan, remember that the manufacturer often states its upper diameter, which is usually bigger than the diameter of the base (fig. 11).
- Use saucepans with a flat, thick base. Saucepans with non-flat bases require longer cooking times (fig.11).
- Use saucepans with lids (fig. 11).
- For cooking times longer than 40 minutes, you can switch off the cooking zone or hotplate 5 – 10 minutes before the end of the cooking time to use the residual heat.

C. GENERAL NOTES ON SAFETY
- The cooking zones or hotplates become red hot during use; do not leave the unit unattended and keep children away from it. In particular, make sure saucepan handles are turned inwards and always keep an eye on food being cooked with oil or grease, which are easily inflammable.
- The cooking zones or hotplates stay hot for a long time after use; do not place your hands or other objects on them, as there is a danger of getting burnt.
- Make sure that all the controls are switched off in the “0” position after use.
- If ever you see a crack in a hotplate, disconnect the unit from the electricity mains immediately.

FIG. 10

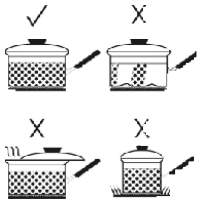

FIG. 11

4. USER INSTRUCTIONS

1.1.1 How to use the electric hotplates

The advantage of the hotplates is the ultra-fast cooking times.
The table of settings below is intended purely as an approximate guide.

POSITION		HEAT INTENSITY	TYPES OF COOKING POSSIBLE
0	0	Off	-
4	2	Low	Melting butter, chocolate, etc. Heating small quantities of liquid.
	4	Gentle	Heating larger quantities of liquid.
8	6	Slow	Defrosting frozen foods and cooking stews at, or just below, boiling temperature.
	8	Medium	Food that has to be brought to the boil. Tender meat grills or fish.
12	10	Strong	Grilling meat, chops, steaks and cooking large quantities of boiled food.
	12	Vigorous	Bringing large quantities of water to the boil. Frying.

E. CLEANING AND MAINTENANCE

Disconnect the unit from the electricity mains before doing any cleaning.

HOB WITH CAST IRON HOTPLATES

To keep the surface shiny it is very important to wash it after use with warm soapy water then rinse it and dry it.
Clean only when the hob and hotplates are not hot and do not use metal scourers, abrasive powders or corrosive sprays. Any liquid splashed out of saucepans must be removed with a cloth.
Do not leave vinegar, coffee, milk, salty water, lemon juice or tomato juice in contact with the surfaces for long periods.
To preserve the hob in a good state, each electric hotplate must be cleaned after use with specific commercial products so that the surfaces are always clean and shiny. This is necessary to prevent oxidation (rust).

5. WHAT TO DO IF....

Some problems are related to simple maintenance operations or forgetting to carry out certain tasks, and can be resolved quite easily without calling for the technical assistance service.

PROBLEM	REMEDY
Hob doesn't work	• ***Check that the knobs are positioned correctly for cooking*** or • ***Check the safety trip-switches on the electrical circuit. Call an electrician if there is a fault in the circuit.***

6. TECHNICAL SPECIFICATIONS

HOB ***External dimensions***	width		580 mm
	depth		500 mm
Minimum fitting recess dimensions	width		553 mm
	depth		473 mm
HOB electrical component specifications and identity plate data	***1*** normal hotplate	Ø 145 mm	1000 W
	3 normal hotplate	Ø 180 mm	1500 W
	2 rapid hotplate	Ø 180 mm	2000 W
	4 rapid hotplate	Ø 145 mm	1500 W
	total maximum power input		6000 W
	power supply voltage		230 – 240 V~
	frequency		50/60 Hz

7. TECHNICAL ASSISTANCE AND SPARE PARTS

Before leaving the factory, this unit was tested and set by expert specialist personnel to give the best possible working results.

Any subsequent repairs or settings that may be necessary must be done with the greatest care by qualified personnel.

For this reason we always recommend contacting the dealer where you bought the unit or the nearest of our Assistance Centres, quoting the serial number and model and describing the type of problem. The necessary data are stamped on the plate on the back of the unit or printed on the label on the packaging box.
With this information, the service engineer will be able to provide the correct spare parts and ensure that the work is done quickly and efficiently. We advise you to make a note of the data in the space below so that it is always readily available:

MODEL: .....
SERIAL: .....

Original spare parts are available only from our Technical Assistance Centres and authorised dealers.